

REMARKS

Claims 2-4 and 13-19 remain in the application. Claims 1, 5-12 and 20-25 have been cancelled to expedite prosecution.

The recipe content of claim 1 has been physically incorporated into claim 2, 13 and claim 15 to obviate the objection based upon dependency on a withdrawn claim. Additional clarifying amendments have been made in claim 2 in particular, to address various issues relating to proper antecedent basis and definiteness.

The Examiner's objection to the term "paste", with respect to the ground peanuts and sesame seeds, is believed to be not well taken. These products contain considerable oil that is released when the materials are ground, such that a "paste" is readily formed. See, for example, the Prosise et al. reference, at column 42, lines 34-36, which discusses grinding peanuts to produce a nut paste.

Reconsideration is requested of the rejection of the remaining claims 2-4 and 13-19, as now presented, as it is believed that the substance of these claims is neither shown nor suggested by the prior art. The independent claims 2, 13 and 15, are directed to a highly specific process for the production of a very specific product. The prior art relates only in very general ways, if at all.

The primary reference, Prosise et al., relates to a nutritious snack food. However, its formulation and characteristics are entirely different from those set

forth in the claims now presented.

Although the Examiner proposes to combine the Prosise et al. disclosure with secondary references, Engelman et al. and Tanaka et al., it is not clear that such references can be combined. Indeed, they appear to be substantially mutually exclusive. A significant constituent of the Prosise et al. products is a nondigestible product, "Olean". Engelman et al. discloses a high protein product. However, except for Formula A, in which Engelman et al. employ 91% soya powder, the Engelman formulas include significant percentages of eggs and curds, neither of which are found in applicant's formulation. Tanaka et al. discloses a product/process involving the use of "full fat" soybean flakes. The applicant's formulation calls for defatted soy flour. Tanaka et al. teaches the undesirability of using defatted soy materials.

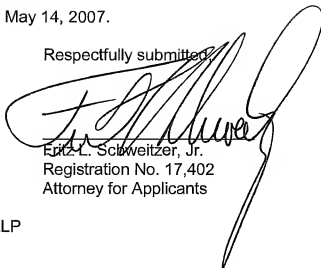
It is thus submitted that the prior art in no way teaches the specific formulation and procedure set forth in the applicant's claims, as now presented.

While the Examiner points to selected individual broad steps as being "obvious", it is not the individual steps that are being claimed. The applicant's claims are directed to a very specific formulation processed in a very specific way to reach a comprehensive result not shown or anywhere suggested in the prior art.

Applicant is also at this time filing a Request for Three-Month Extension of

Time to respond to the Office Action of May 14, 2007.

Respectfully submitted,

A large, stylized handwritten signature in black ink, appearing to read 'F. Schweitzer, Jr.', is written over the typed name and title.

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